

## **LISTING OF CLAIMS:**

Claims 1-6 are canceled. Claims 7-24 are added. The following is the status of the claims of the above-captioned application.

Claim 7 (New)            A process for preparing an edible product, comprising adding a lipoxxygenase and a lipolytic enzyme active on polar lipids to a dough, leavening, and heating the dough, wherein the lipoxxygenase and the lipolytic enzyme are added in amounts producing a synergistic effect on the volume of the edible product.

Claim 8 (New) The process of claim 7 wherein the lipoxxygenase is a microbial lipoxxygenase.

Claim 9 (New) The process of claim 7 wherein the lipolytic enzyme has phospholipase activity and/or galactolipase activity.

Claim 10 (New)            The process of claim 7 wherein the lipolytic enzyme has higher activity on polar lipids than on triglycerides.

Claim 11 (New)            A process of preparing a baked product comprising:  
a) adding to a dough a lipoxxygenase and a lipolytic enzyme active on polar lipids, and  
b) baking the dough,  
wherein the lipoxxygenase and the lipolytic enzyme are added in amounts producing a synergistic effect on the volume or the crumb color of the baked product.

Claim 12 (New)            The process of claim 11 wherein the lipoxxygenase is a microbial lipoxxygenase.

Claim 13 (New)            The process of claim 11 wherein the lipolytic enzyme has phospholipase activity and/or galactolipase activity.

Claim 14 (New)            The process of claim 11 wherein the lipolytic enzyme has higher activity on polar lipids than on triglycerides.

Claim 15 (New)        A composition for preparing a baked product comprising: a lipoxygenase and a lipolytic enzyme active on polar lipids wherein the lipoxygenase and the lipolytic enzyme are added in amounts producing a synergistic effect on the volume or the crumb color of the baked product.

Claim 16 (New)        The composition of claim 15 which further comprises flour.

Claim 17 (New)        The composition of claim 15 which is a dough, a flour composition, or a flour pre-mix.

Claim 18 (New)        The composition of claim 15 wherein the lipoxygenase is a microbial lipoxygenase.

Claim 19 (New)        The composition of claim 15 wherein the lipolytic enzyme has phospholipase activity and/or galactolipase activity.

Claim 20 (New)        The composition of claim 15 wherein the lipolytic enzyme has higher activity on polar lipids than on triglycerides.

Claim 21 (New)        A method of increasing the volume or the crumb color of a baked product comprising:

- a) adding to a dough a lipoxygenase and a lipolytic enzyme which is active on polar lipids and on triglycerides,
  - b) baking the dough to prepare a baked product, and
- measuring the volume or the crumb color of the baked product.

Claim 22 (New)        The process of claim 21 wherein the lipoxygenase is a microbial lipoxygenase.

Claim 23 (New)        The process of claim 21 wherein the lipolytic enzyme has phospholipase activity and/or galactolipase activity.

Claim 24 (New)        The process of claim 21 wherein the lipolytic enzyme has higher activity on polar lipids than on triglycerides.